

Gourmet
Pidy

Since 1967



Anytime Anywhere

There is no
better way
to bring people
together than with
desserts!

Dessert



How can you
resist a
coffee break
with
a tartlet ?

Mini Tartlets

Shortcrust



Mini shortcrust
tartlet fluted & sweet

☺ ø 4,5 x h 1,2cm
ref. 885.47

☺	☺	☺
6g	90	176
	180	112
	480	48



Mini shortcrust tartlet
straight sided & sweet

☺ ø 5 x h 1,8cm
ref. 880.47

☺	☺	☺
8,6g	480	48

Gluten Free



Mini tartlet sweet

☺ ø 4 x h 2cm
ref. 725.02

☺	☺	☺
4g	96	200



Mini tartlet sweet

☺ ø 5 x h 2cm
ref. 730.02

☺	☺	☺
7,5g	70	320

Rustic



Mini telline
fluted & sweet

☺ ø 4,5 x h 1,5cm
ref. 882.50

☺	☺	☺
6g	120	176
	480	72

ø 4,5 x h 1,5cm
ref. 882.12

☺	☺	☺
6g	120	176
	480	80



Mini telline
straight sided & sweet

☺ ø 4 x h 1,5cm
ref. 713.13

☺	☺	☺
6,5g	96	200
	480	88

ø 4 x h 1,7cm
ref. 713.12

☺	☺	☺
6,5g	96	200
	480	88



Mini telline
straight sided & sweet

☺ ø 6 x h 2cm
ref. 721.13

☺	☺	☺
9,5g	80	200

ø 6 x h 2cm
ref. 721.12

☺	☺	☺
9,5g	80	200

Modern



NEW



Micro Trendy round & sweet

☺ ø 3 x h 1,7cm
ref. 316.74

5,2g	63	320
	189	160



Mini Trendy round & sweet

☺ ø 4 x h 1,5cm
ref. 647.50

7,5g	96	168
	240	120
	480	64



Mini Trendy round & sweet

☺ ø 5 x h 1,7cm
ref. 305.74

12,5g	96	160



Mini Trendy square & sweet

☺ 3,5 x 3,5 x h 1,5cm
ref. 646.50

7g	96	168
	240	120
	480	64

NEW
RECIPE



Mini Trendy round & choco

☺ ø 4 x h 1,5cm
ref. 647.54

6,5g	96	168
	240	120

NEW
RECIPE



Mini Trendy square & choco

☺ 3,5 x 3,5 x h 1,5cm
ref. 646.54

7g	96	168
	240	120
	480	64



x48



x48

NEW
RECIPE



x48

NEW
RECIPE



x48

■ ■ Assortment Mini Trendy sweet
Mini Trendy square / Mini Trendy round

☺ ref. 648.50

96	168

■ ■ Assortment Mini Trendy choco
Mini Trendy square / Mini Trendy round

☺ ref. 648.54

96	168

A party
without pastry
is just a
meeting !

Tartlets

Modern



Trendy square & sweet

7 x 7 x h 1,8cm
ref. 642.50

33g	36	168
	96	88



Trendy round & sweet

ø 7 x h 1,8cm
ref. 643.50

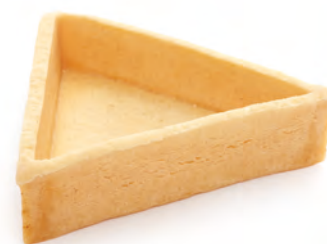
22g	36	168
	96	88



Trendy round & sweet

ø 8 x h 2cm
ref. 641.50

31g	36	168
	96	88



Trendy triangle & sweet

8 x 8 x 8 x h 1,8cm
ref. 301.74

19g	36	168
	96	88



x18



x18

Assortment Trendy 7cm
Square / round

ref. 644.50

36	168



NEW

Trendy rectangle & sweet

9,8 x 3,5 x h 1,8cm
ref. 640.50

24g	54	168
	108	104



NEW

Trendy shallow & sweet

ø 8 x h 1,1cm
ref. 306.74

20,1g	36	168
	96	72

Modern



**NEW
RECIPE**



Trendy square & choco

7 x 7 x h 1,8cm
ref. 642.54

33g	36	168
	96	88

Trendy round & choco

ø 7 x h 1,8cm
ref. 643.54

23,5g	36	168
	96	88

Trendy round & choco

ø 8 x h 2cm
ref. 641.54

31g	36	168
	96	88

Trendy triangle & choco

8 x 8 x 8 x h 1,8cm
ref. 301.64

19g	96	100

Trendy's

Texture: crunchy, moisture-resistant.

Baking method: (hard) pressed shortcrust.

Taste: neutral, sweet and choco.

Goes perfectly with your cold and warm applications.

All Trendy tartlets are also available with coating, please contact our sales department for more info.



x18



x18

■ Assortment Trendy choco 7cm

Trendy square / round

ref. 644.54

36	168

Rustic



Gluten Free



Telline straight sided & sweet

ø 8,5 x h 2,1cm
ref. 751.13

29g	72	96

ref. 751.12

29g	36	200



Tartlet sweet

ø 8,5 x h 2cm
ref. 749.02

19g	27	200

We always present you a *blank canvas*, we leave the artistic up to you !



Shortcrust tarts



Straight sided tarts

ø 8,5 x h 1,6cm

ref. 894.14

23g	135	56



ø 9,5 x h 1,6cm

ref. 945.14 + coating



34,3g	108	48

ø 18 x h 2cm

ref. 928.14

130g	12	90

ø 11 x h 1,6cm

ref. 946.47

38g	72	72

ø 22 x h 2,3cm

ref. 904.14

220g	10	48

Advice from our Pastry Chef

An original shortcrust recipe, with real butter and free range eggs.

Crispy texture.

Available in butter or margarine with the possibility to add a vegetable coating.

To optimize the quality, we advise you to bake the products 3 to 5 mn. at 170 °C before filling.



Square tart

17,5 x 17,5 x h 2,2cm
ref. 389.74

175g	12	80

SPECIAL ORDER



Heart shaped tart

ø 14,9 x h 2,2cm
ref. 378.74

110g	12	88

Fluted tarts



Ø 8,5 x h 1,6cm

ref. 890.47

24g	54	88
	135	56



ref. 889.47 + Coating

25g	135	56

MG ref. 890.46

24g	135	56

Ø 9,5 x h 1,6cm

ref. 892.47

31g	108	48



ref. 893.47 + Coating

33,5g	108	48

MG ref. 892.46

31g	108	48

Ø 11 x h 1,8cm

ref. 895.47

38g	24	168
	72	72



ref. 897.47 + Coating

41g	72	72

MG ref. 895.46

38g	72	72

Ø 18 x h 2cm

ref. 898.47

128g	12	90

Ø 22 x h 2,3cm

ref. 900.47

200g	10	48



ref. 901.47 + Coating

203g	10	48

MG ref. 900.46

200g	10	48

Ø 28 x h 2,3cm

ref. 910.47

350g	10	48



ref. 909.47 + Coating

360g	10	48

MG ref. 910.46

350g	10	48

Ø 24 x h 2,3cm

ref. 906.47

250g	10	48

MG ref. 906.46

250g	10	48



Discover
the **Organic** range

FOR MORE INFORMATION,
CONTACT US

Pastry
considers
alchemy,
beauty
and flavour !

Choux pastry



Profiterole

∅ 4 x h 3,6cm
ref. 820.50

2,4g	75	192
	250	88



Chou lunch

∅ 5,5 x h 4cm
ref. 825.50

5g	250	48



Chou

∅ 7 x h 5,1cm
ref. 830.50

8,5g	40	88
	120	48



Giant chou

∅ 8 x h 5,8cm
ref. 835.50

13g	80	48

ref. 835.52

13g	80	48



Giant éclair

16 x 4,5 x h 4cm
ref. 865.50

12g	100	48

ref. 865.52

12g	100	48

Éclair

13 x 4 x h 3,4cm
ref. 860.50

8,5g	30	192
	140	48

ref. 860.52

8,5g	140	48

Mini éclair

6 x 3 x h 2,5cm
ref. 849.50

2,2g	80	192
	250	11'

Paris Brest

∅ 10 x h 2,5cm
ref. 841.50

14,8g	100	48

Choose butter or



margarine quality !

Sweet Puff Pastry





Mini horn
with sugar crystals

 ø 2,8 x 7cm
ref. 360.11


		
10g	112	112

ref. 360.10

		
10g	56	168
	112	112





Horn with
sugar crystals


 ø 3,5 x 12 x h 5,2cm
ref. 630.34

		
38g	80	36

ref. 630.38

		
38g	24	120
	80	36

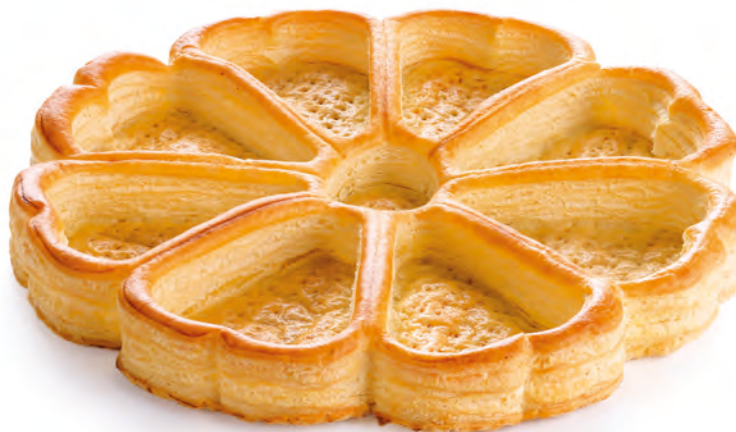
Jockey tart 6 parts

 ø 22 x h 2,3cm
ref. 272.03


		
170g	12	44

ref. 272.00

		
160g	12	55



Jockey tart 8 parts

 ø 25,5 x h 2,3cm
ref. 274.03


		
220g	12	40




ref. 274.00

		
200g	12	40



Tartlet with sugar crystals

 ø 8,5 x h 2,5cm
ref. 534.10

		
24g	27	160
	81	80



Tulip with sugar crystals

ø 8,5 x h 2,5cm
ref. 524.10

		
18g	36	112



Tart with sugar crystals

ø 23 x h 3,8cm
ref. 536.10

		
144g	14	28

There is always
room for
ice cream !



Waffles



Mini tulip
ø 5,5 x h 3,8cm
ref. 515.93

3,4g	120	168



Tulip
ø 10,5 x h 3,5cm
ref. 510.93

11g	24	180
	96	54



Waffle flower
ø 9,2 x h 3,8cm
ref. 511.93

13g	96	72



Mini tulip choco
ø 5,5 x h 3,8cm
ref. 515.94

7,4g	100	168



Tulip choco
ø 10,5 x h 3,5cm
ref. 510.94

21g	12	168
	72	42



Waffle flower choco
ø 9,2 x h 3,8cm
ref. 511.94

18g	96	72



Mini cone sweet
 ø 2,5 x 6cm
 ref. 508.93.228

4g	228	200

Mini cône sucré
 + 10 clips
 ø 2,5 x 6cm
 ref. 508.93.112

4g	112	168



Liquor cup (15ml)
 ø 3,8 x h 2,3cm
 ref. 517.93

1,1g	96	168
	288	88



Mini cone sweet
 + choco coating
 + palette
 ø 2,5 x 7,5cm
 ref. 508.50

5,8g	90	152



Mini cannelloni
 choco & coco
 ø 2 x 5cm
 ref. 465.13

110	168



Mini choco cup
 ø 4,8 x h 2,6cm
 ref. 522.94

6g	70	168



Coffee cup
 ø 5,4 x h 4cm
 ref. 516.94

13g	140	88



Choco cup
 ø 7,5 x h 5cm
 ref. 512.94

19g	48	120
	96	56

Mini Chocolate cups



Mini milk chocolate
 coffee cup
 ø 2,2 x h 2,5cm
 ref. 485.78

4,2g	120	240



Mini dark chocolate
 coffee cup
 ø 2,2 x h 2,5cm
 ref. 485.79

4,2g	120	240



Mini milk
 chocolate cup
 ø 2,5 x h 2,5cm
 ref. 486.78

4,2g	72	240



Mini dark
 chocolate cup
 ø 2,5 x h 2,5cm
 ref. 486.79

4,2g	72	240



Recipe Idea

4 servings

- 4 Savarin Pidy
- 100g sugar
- Chantilly cream
- 15cl rhum
- Orange zest
- 4cl water

1. Prepare a syrup with $\frac{1}{4}$ l of water, sugar and rum.
2. Sprinkle the cake with this hot syrup.
3. Add the Chantilly cream.
4. Decorate with orange zest.



Babas



Mini savarin + tray

ø 3,5 x h 2cm
ref. 505.91

3,5g	120	160
	300	90



Savarin

ø 6,5 x h 3cm
ref. 500.91

15,5g	120	72



Savarin + tray

ø 6,5 x h 3cm
ref. 501.91

15,5g	120	72

Sponge cake & sheets

Sponge cake

ø 28 x h 4cm

Neutral

ref. 454.53

425g	6	20

Choco

ref. 454.54

425g	6	20



Sponge sheets

60 x 40 x h 0,7cm

Neutral

ref. 571.53

460g	12	48

Sponge cake block

60 x 40 x h 4cm

ref. 458.53

1870g	2	48

Choco

ref. 571.54

460g	12	48

Macarons



Strawberry
colour macaron
ø 3,5cm
ref. 460.64



Vanilla
colour macaron
ø 3,5cm
ref. 460.65



Chocolate
colour macaron
ø 3,5cm
ref. 460.66



Assortment Mini macarons 4 colours
Vanilla (x55) / Chocolate (x55) /
Strawberry (x55) / Pistachio (x55)
ø 3,5cm
ref. 460.97



Large macaron
raspberry flavour
ø 7,5cm
ref. 463.49



Large macaron
vanilla flavour
ø 7,5cm
ref. 463.65



Large macaron
chocolate flavour
ø 7,5cm
ref. 463.66



Advice from our Pastry Chef

Once the macarons are filled, leave them in the refrigerator for 2 to 4 hours to become moist inside.

Take them out of the refrigerator 15-20 minutes before eating so that they come back to room temperature, in this way, their flavor will be at its best.



| Meringues



Meringuette

ø 4,5 x h 2cm
ref. 491.65

3,5g	144	104
	320	88



Meringue

ø 6,5 x h 2,2cm
ref. 495.65

8g	60	104
	132	88



Meringue

ø 7 x h 2,8cm
ref. 496.65

11g	50	88



Meringue birdsnest

ø 7,5cm
ref. 493.65

15g	175	40



Twisted meringue

9 x 6,5 x h 2,5cm
ref. 492.65

11,5g	48	112
	96	56



Meringue shell

ø 6,5cm
ref. 484.65

15g	150	60

Decoration



Meringue disc
 ø 21 x h 2,2cm
 ref. 497.65

70g	10	60



Meringue disc
 ø 22 x h 2,2cm
 ref. 498.65

115g	18	40

Meringue disc
 ø 26 x h 2,2cm
 ref. 487.65

170g	12	40



Macaron pearls
 raspberry
 ref. 462.49

200g	6	160



Macaron pearls
 choco
 ref. 462.66

200g	6	160



Meringue pearls
 ref. 488.65

200g	6	160



American cookies
 crumble
 ref. 489.67

550g	6	160



Meringue crumble
 neutral
 ref. 489.65

180g	6	160



Meringue crumble
 strawberry
 ref. 489.64

190g	6	160



3 chocolate coated
 meringue crumble
 ref. 489.66

575g	6	160



Speculoos crumble
 ref. 430.26

400g	6	160



Since 1967



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